



# BLOCKS

<b>Quality</b>	French oak
<b>Origin</b>	Centre France blend 100% from our Stave mills
<b>Maturation</b>	Natural outdoor seasoning minimum 18 months
<b>Dimensions</b>	1 Block = 5 x 5 x 0,7 cm

<b>Toasting</b>	Convection
<b>Specificities</b>	Blend of 2 toasting in one infusion bag 3 organoleptic and aromatic profiles
<b>3 profiles</b>	<b>Blend 1 :</b> Blend of light and medium toasting Fruit, tannin structure, sweetness <b>Blend 2 :</b> Blend of medium and long toasting Vanilla, roundness, sweetness <b>Blend 3 :</b> Blend of long and medium + toasting Ripe fruit, toasted notes, fullness

<b>Application</b>	1 to 6 g / L (25% of new oak = 3 g / L)
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<b>Implementation</b>	From alcoholic or malolactic fermentation or for aging from 3 to 6 months
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<b>Packaging</b>	Infusion bag and food grade bag
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<b>Bag weight</b>	10 kg net
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Bureau Veritas issues a certificate for our HACCP control of Saveurs products manufactured by LES ATELIERS DU CHÊNE- Certificate of conformity N° BV/177/RE

